Item # _____

C.S.I. Section 11420

GR65 SERIES

FLOOR MODEL GAS FRYER

Model GR65

GR65: Behind the door millivolt thermostat control adjusts from 200° to 400°F.

GRD65: Solid state temperature control programmable from 200° to 390°F. Completely programmable with single digital 4 character display. User selectable fat melt modes. Automatic and manual select boil out modes.

GRC65: Computer control with 2 digital 8 character display. Completely programmable with 10 product keys. Adjusts from 200° to 390°F. User selectable fat melt modes. Automatic and manual select boil out modes. Programmable Celsius and Fahrenheit temperature scales.

STANDARD FEATURES

- Stainless steel fry tank, 65 - 70 lb. capacity. Includes limited 10 year tank warranty.
- 1" full port ball type drain valve.
- Stainless steel front top, sides and door.
- 6¼" adjustable nickel plated, noncorrosive legs.
- Twin fry baskets with plastic coated handles.
- 150,000 BTU/hr. input.
- Five heat exchanger tubes positioned for easy cleaning.
- Hi-limit shut-off.
- Combination gas shut-off valve, pressure regulator and pilot ignition system.
- One year limited parts and labor warranty.

OPTIONS

- ☐ Electronic ignition (GRD & GRC models).
- ☐ Automatic basket lifts (casters required for AGA certification) (GRD & GRC models) (adds 2¾" to overall depth).
- ☐ Filter ready for use with MF85 mobile filter for single fryers (GRD & GRC models).
- ☐ Battery construction available up to 4 units wide.
- ☐ KleenScreen filtration system for batteries from 2-4 fryers.
- ☐ Set of 4 casters (2 locking).
- ☐ Orifice change for altitudes above 3,000 ft. (no charge). Please specify altitude.
- ☐ Second year extended limited parts and labor warranty.

SPECIFICATIONS:

65 - 70 lb. capacity floor model gas fryer, Vulcan-Hart Model No. (GR65) (GRD65) (GRC65). Stainless steel front top, sides and door. 6¼" adjustable nickel plated, noncorrosive legs. Stainless steel fry tank with five heat exchanger tubes and a "V" shaped cold zone. 1" full port ball type drain valve. Twin fry baskets with plastic coated handles. 150,000 BTU/hr. input. (Millivolt) (Programmable solid state) (Programmable computer) control system. Overall dimensions: 21"w x 29¾"d x 47⅝"h. Working height 36¼".

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS AND FINISH WHEN ORDERING.

SPECIFY ALTITUDE WHEN ABOVE 3,000 FT.

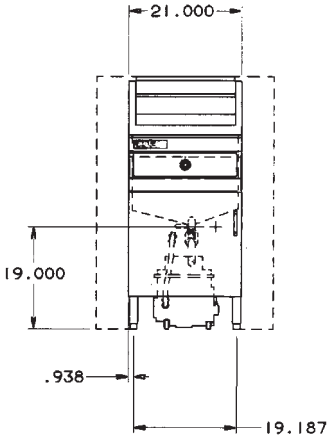
MODEL: GR65 SERIES Floor Model Gas Fryer

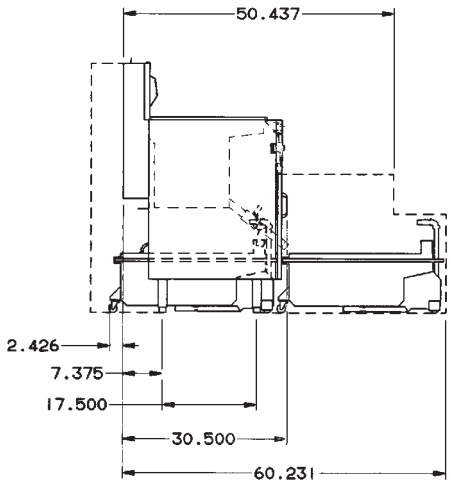
A2780 ISO9001 Vulcan-Hart Co.

GR65 SERIES
FLOOR MODEL GAS FRYER

ACCESSORIES

- ☐ Stainless steel tank cover without basket lifts.
- ☐ Grease protector strips.
- ☐ Single large basket - 18¾"w x 13¼"d x 5½"h.
- ☐ Set of twin baskets - 9¼"w x 13¼"d x 6"h.
- ☐ Set of tri-baskets - 5½"w x 11"d x 4½"h.
- ☐ Stainless steel crumb scoop.
- ☐ Tank brush.
- ☐ Flexible gas hose with quick disconnect and restraining device. Consult price book for available sizes.





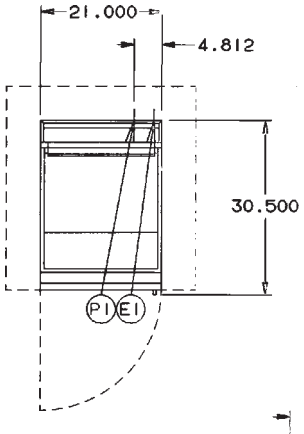
IMPORTANT

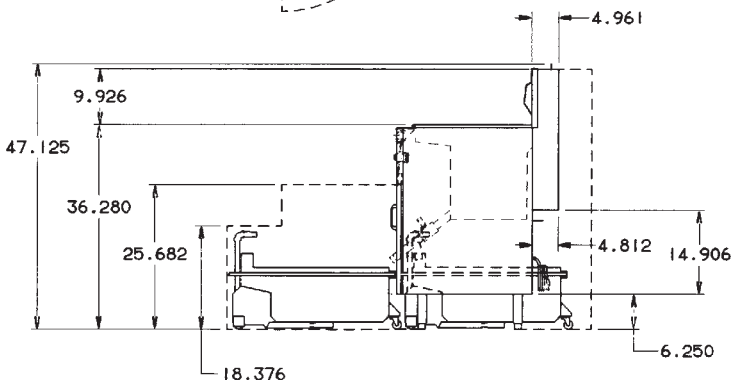
1. A combination valve with pressure regulator is provided with this unit.
   Natural Gas 4.0" (102 mm) W.C.
   Propane Gas 10.0" (254 mm) W.C.
2. An adequate ventilation system is required for Commercial Cooking Equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. When writing refer to NFPA No. 96.
3. All models require a 6" (152 mm) clearance at both sides and rear adjacent to combustible construction.
4. All models require a 16" (407 mm) minimum clearance to adjacent open top burner units.
5. This appliance is manufactured for commercial installation only and is not intended for home use.

SERVICE CONNECTIONS:

(P1) ½" (13 mm) rear gas connection (single units).
1¼" (32 mm) rear manifold (batteries).

(E1) 115 volt cord & plug supplied on GRD and GRC fryers, filter ready fryers.





MODEL	WIDTH	DEPTH	OVERALL HEIGHT	WORKING HEIGHT	TANK SIZE	BTU/HR.	FRY COMP. CAPACITY	APPROX. SHP.WT.
GR65 GRD65 GRC65	21"	29¾"	47⅝"	36¼"	19½" x 14"	150,000	65 - 70 lbs.	275 lbs.

NOTE: In line with its policy to continually improve its products, Vulcan-Hart Company reserves the right to change materials and specifications without notice.

VULCAN-HART COMPANY, P.O. BOX 696, LOUISVILLE, KY 40201, TEL. 1-800-814-2028
502-778-2791 QUOTE & ORDER FAX: 1-800-444-0602

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